



Cosmos Insta Grind



Cosmos Insta Grind is a continuous vegetable pulveriser designed for instant bulk chopping and pasting in commercial kitchens. It processes ginger, garlic, onion, tomato, coconut, and various chutneys efficiently without the addition of water. The machine delivers uniform output while operating without heat generation, making it suitable for high-volume food preparation environments.

COSMOS INSTA GRIND



Construction & Design:

- Heavy-duty stainless steel construction
- Precision-engineered grinding chamber
- Compact and ergonomic design
- Designed to prevent heat build-up during operation



Key Features:

- Continuous chopping and pasting process
- No water required during operation
- Uniform and consistent output with layered blade system
- For bulk and high-speed masalas and puree processing

Build for: Hotels • Restaurants • Central Kitchens • Industrial Canteens • Caterers • Food Courts • QSR Chains • Institutional Kitchens

Application: Masala grinding • Chutneys • Ginger-garlic paste • Spice pastes

Capacities: 50 to 300 kg per hour



Technical Specifications:

Model	IG	IG - MAX
Capacity (L)	150 - 200kg / 1hr	200 - 300kg / 1hr
Electrical	3HP / 415V / 3Ph / 50Hz	10HP / 415V / 3Ph / 50Hz
Duration / Batch	Continuous	Continuous
Dimension (WxDxH)	720 x 1020 x 1400mm	1070 x 720 x 1325mm
Net Weight	92kg	170kg